Wood Stone

INSTALLATION AND OPERATION MANUAL

Wood Stone Bistro

WS-BH-4343-RFG-(NG or LP), WS-BH-3030-RFG-(NG or LP), WS-BH-4343-RFG-W-(NG or LP)

Natural Gas or Propane Fueled Stone Hearth Cooking Appliance

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Keep the area under and around this appliance free and clear of any and all combustible materials.

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 - USA
1-800-578-6836
Tel. 1-360-650-1111 Fx.1-360-650-1166

www.woodstonehome.com

Revised May 2007

Wood Stone Bistro

Gas Stone Hearth Cooking Appliance Installation and Operating Instructions

DO NOT THROW THIS MANUAL AWAY

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

Additional copies of this manual and prompt responses to service/maintenance questions are available from Wood Stone @ 800-578-6836.

WHAT TO DO IF YOU SMELL GAS

-Do not try to light any appliance.
-Do not touch any electrical switch.
-Do not use any phone in your building.
-Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
-If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

WARNING:Improper installation, adjustment, alteration, service or maintenance can result in property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

This appliance tested and approved by Intertek Testing Services (ETL SEMKO), to the specifications of ANSI Z21.1-2000.

WARNING

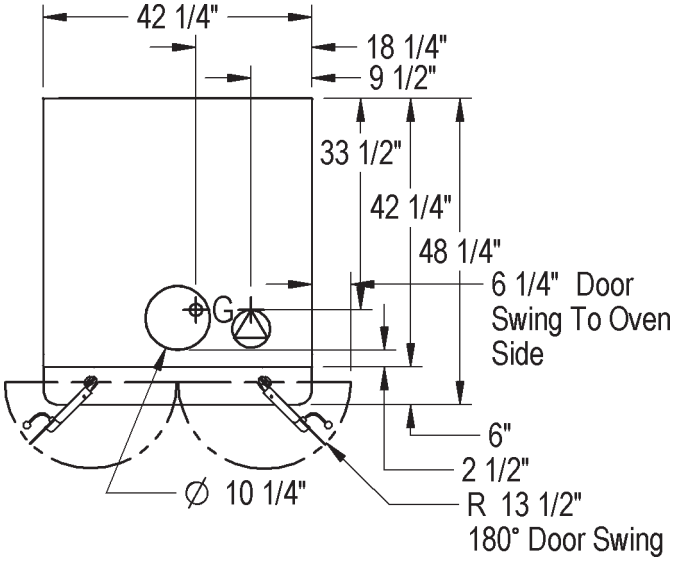
This product must be installed by a Licensed Plumber or Gas Fitter when installed within the Commonwealth Of Massachusetts.

Wood Stone Corporation - 1801 W. Bakerview Rd. - Bellingham WA - 98226

800-578-6836 www.woodstonehome.com

WS- BH-4343-RFG

Actual Weight: 1650 Lbs.
Shipping Weight: 2050 Lbs.

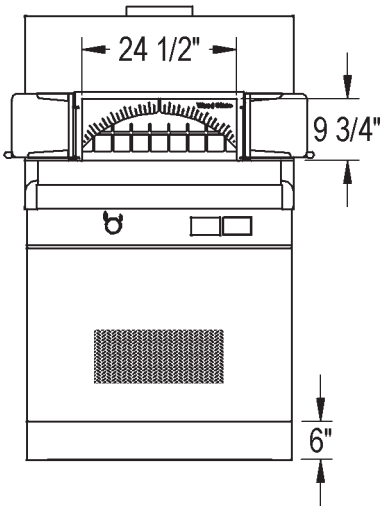


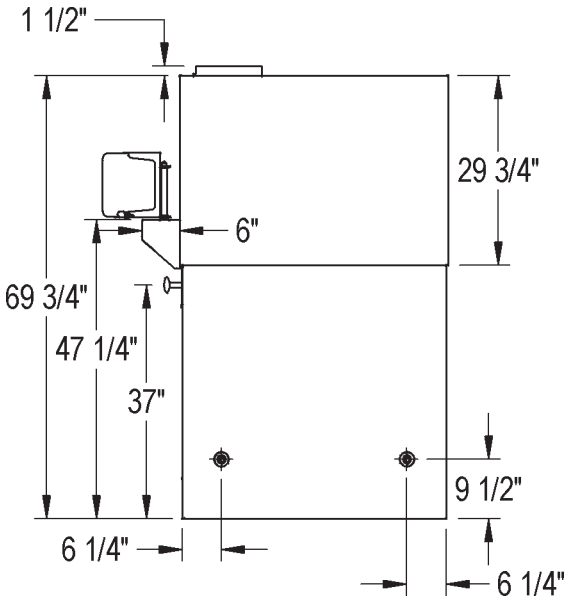
Utility Specifications
WS-BH-4343-RFG,
WS-BH-4343-RFG-W

Gas-3/4 inch gas inlet (female threaded)
80,500 Btu Natural Gas or
68,000 Btu Propane

Maximum gas inlet pressure:
1/2psi (14 inches WC)

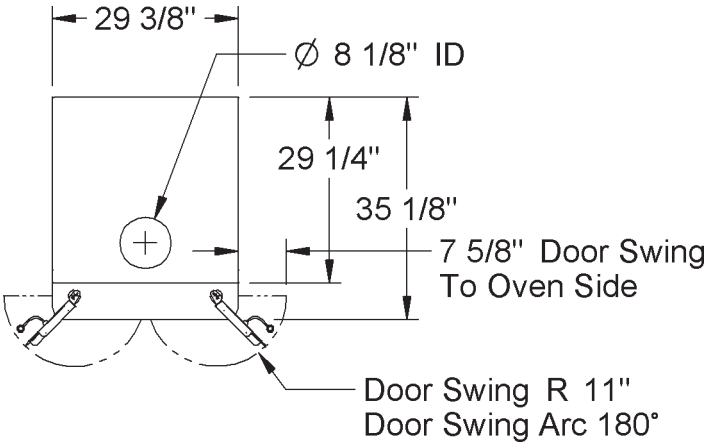
Electrical
120 VAC,
2 amp, 50/60 Hz, 1 Phase





WS-BH-3030-RFG

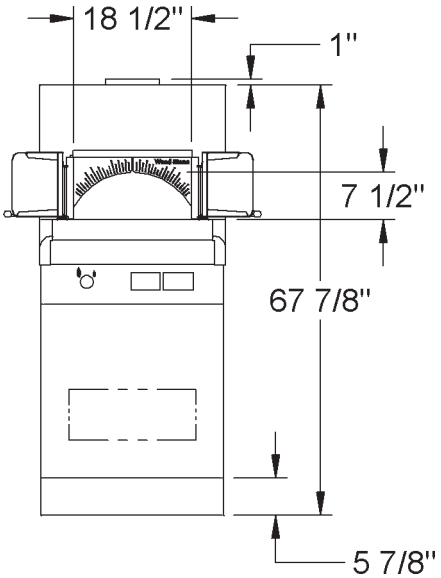
Actual Weight: 850 Lbs.
Shipping Weight: 1100 Lbs.

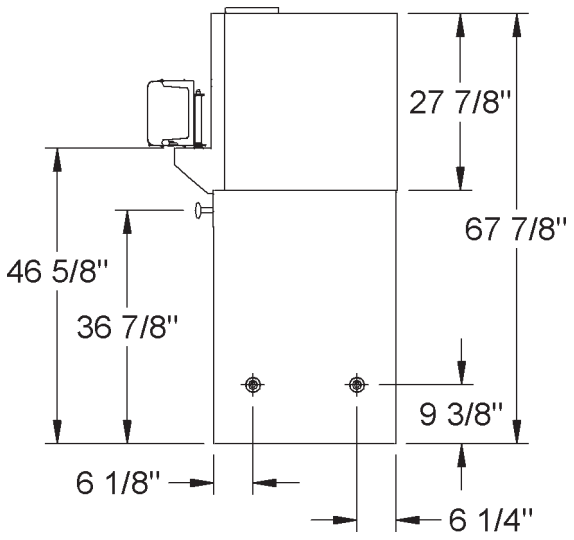


Utility Specifications
WS-BH-3030-RFG
Gas-3/4 inch gas inlet (female threaded)
55,000 Btu Natural Gas or
42,000 Btu Propane

Maximum gas inlet pressure: 1/2psi (14 inches WC)

Electrical
120 vac
2 amp, 50/60 Hz, 1 Phase





INSTALLATION CLEARANCES

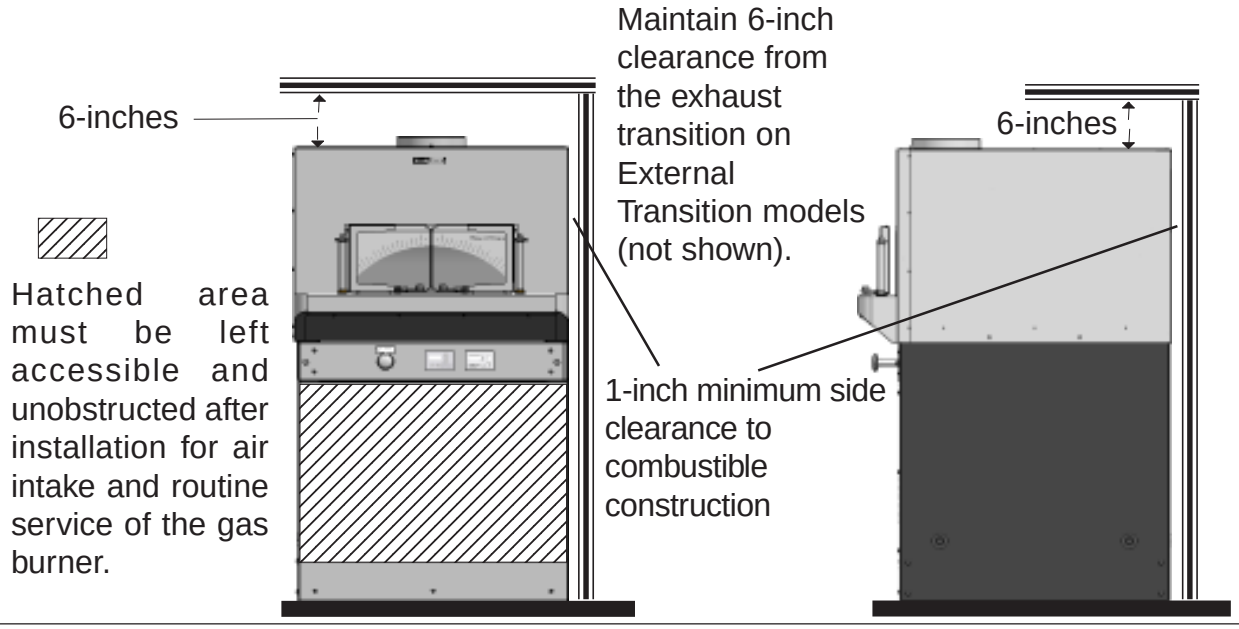
IF THIS APPLIANCE IS NOT PROPERLY INSTALLED A FIRE MAY RESULT. TO REDUCE THE RISK OF FIRE, FOLLOW THESE INSTALLATION INSTRUCTIONS. A MAJOR CAUSE OF APPLIANCE RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS APPLIANCE BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

WARNING: Installation and servicing of this product could expose you to glasswool/ceramic fibers as well as Calcium Silicate dust. ALWAYS WEAR RESPIRATORY AND EYE PROTECTION WHEN INSTALLING OR SERVICING THIS APPLIANCE. Please read this entire manual before installing the appliance. Failure to follow instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection in your area.

CLEARANCES

a. The Wood Stone Bistro should have a **minimum 1-inch clearance to combustibles from all sides, 6-inch clearance to combustibles from the top, and 6-inch clearance from the exhaust transition and flue collar**. If building a facade that will contact the appliance, use completely non-combustible materials.Please note that standard drywall (or sheet rock) is considered a limited combustible.

b. This appliance should be installed on a non-combustible floor surface. As with any cooking equipment, we suggest that care be taken when choosing the surfaces in front of the appliance to protect them from potential damage from hot , heavy items that may be removed from the cooking chamber.


6-inches
Hatched area must be left accessible and unobstructed after installation for air intake and routine service of the gas burner.
Maintain 6-inch clearance from the exhaust transition on External Transition models (not shown).
1-inch minimum side clearance to combustible construction
6-inches

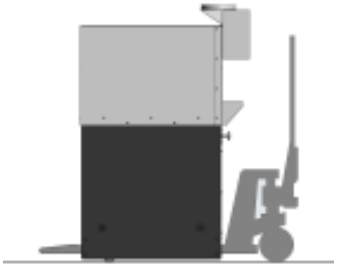
If you received your Bistro disassembled, go to page 7.

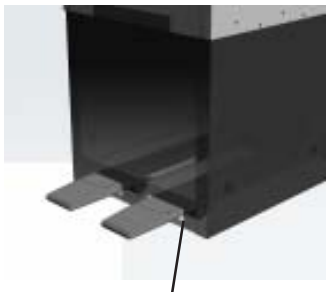
If you received your Bistro fully assembled, but need to disassemble it to move it through a narrow door or passageway, go to page 18.

If you received your Bistro fully assembled,
it can be moved into place with a pallet jack using the LOWER forklift pockets. If it is to be installed against a wall, you may need to leave access to the back of the appliance to complete the utility connections.

CAUTION

The 3030 model Bistro weighs app. 850 LBS. The 4343 model Bistro weighs app. 1700 LBS.The appliance is very top-heavy. IF THE APPLIANCE TIPS IT CAN CAUSE SEVERE INJURY OR DEATH!! NEVER ATTEMPT TO USE A HAND TRUCK TO MOVE THE APPLIANCE!! A pallet jack should ONLY be used on a LEVEL FLOOR. A forklift or other suitable means should be employed if the appliance must be moved over an inclined surface. If the installer does not have the equipment or experience required to move the appliance safely, we recommend you secure the services of a qualified rigging company.





Make sure the pallet jack wheels do not contact the underside of the fork pocket when lifting to avoid damaging the stand.

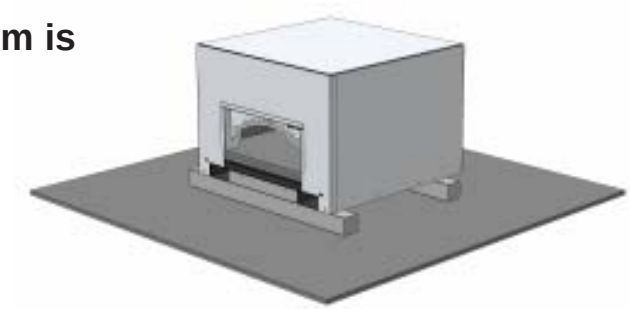
Once you have moved the Bistro to where it will be installed, go to Step 14 on Page 16 for instructions regarding electrical and gas connections.

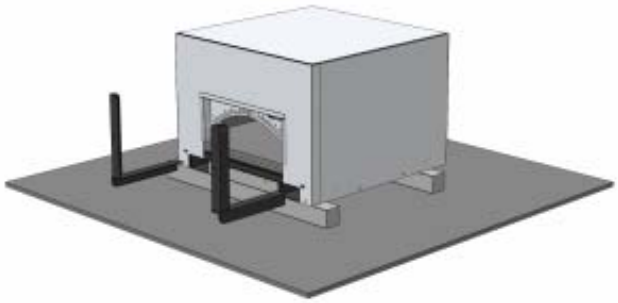
If you received your Bistro disassembled, and you don't need to tilt it to move through a door or narrow passageway, refer to the exploded parts diagram on page 9, and go to page 10 for assembly instructions.

If you received the Bistro disassembled and need to move it through a narrow door or passageway, follow the instructions below...

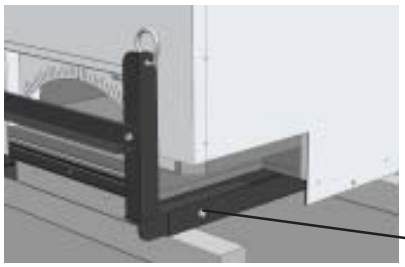
If your Bistro was originally shipped assembled, the optional lifting system is available from Wood Stone.

1. Use a forklift or other suitable lifting means to set the main body onto blocks as shown. If the optional decorative logset was included, remove it before tipping the main body.

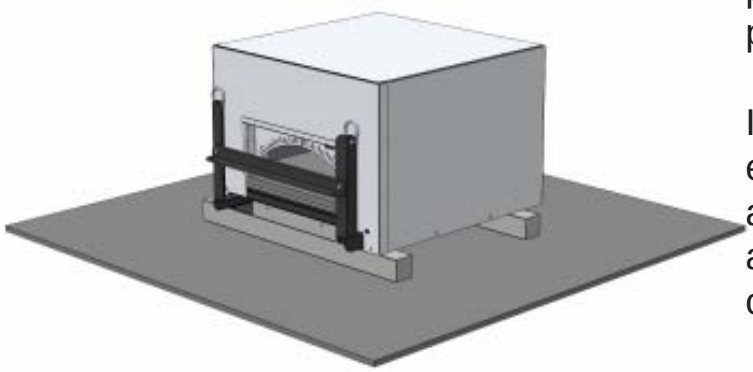




2. Install the side pieces of the tipping assembly.



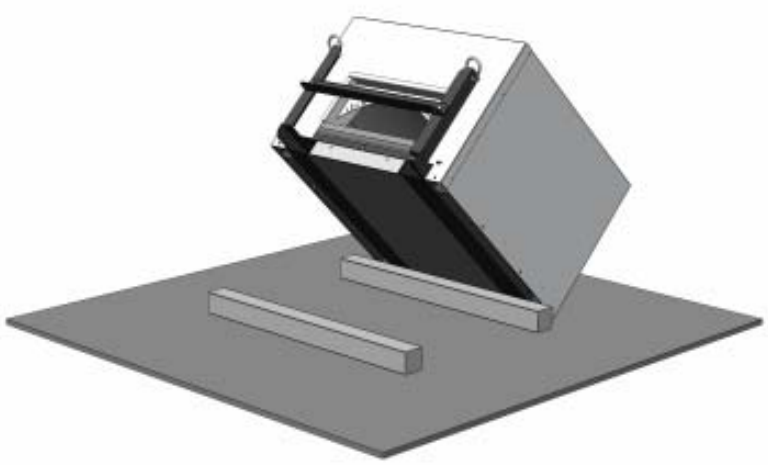
Cut away view.



3. Bolt the side piece in place as shown, and attach the cross-piece using the hardware provided.

Install a clevis in the top hole of each side piece of the tipping assembly. Use these for attachment of a lifting strap or chain.

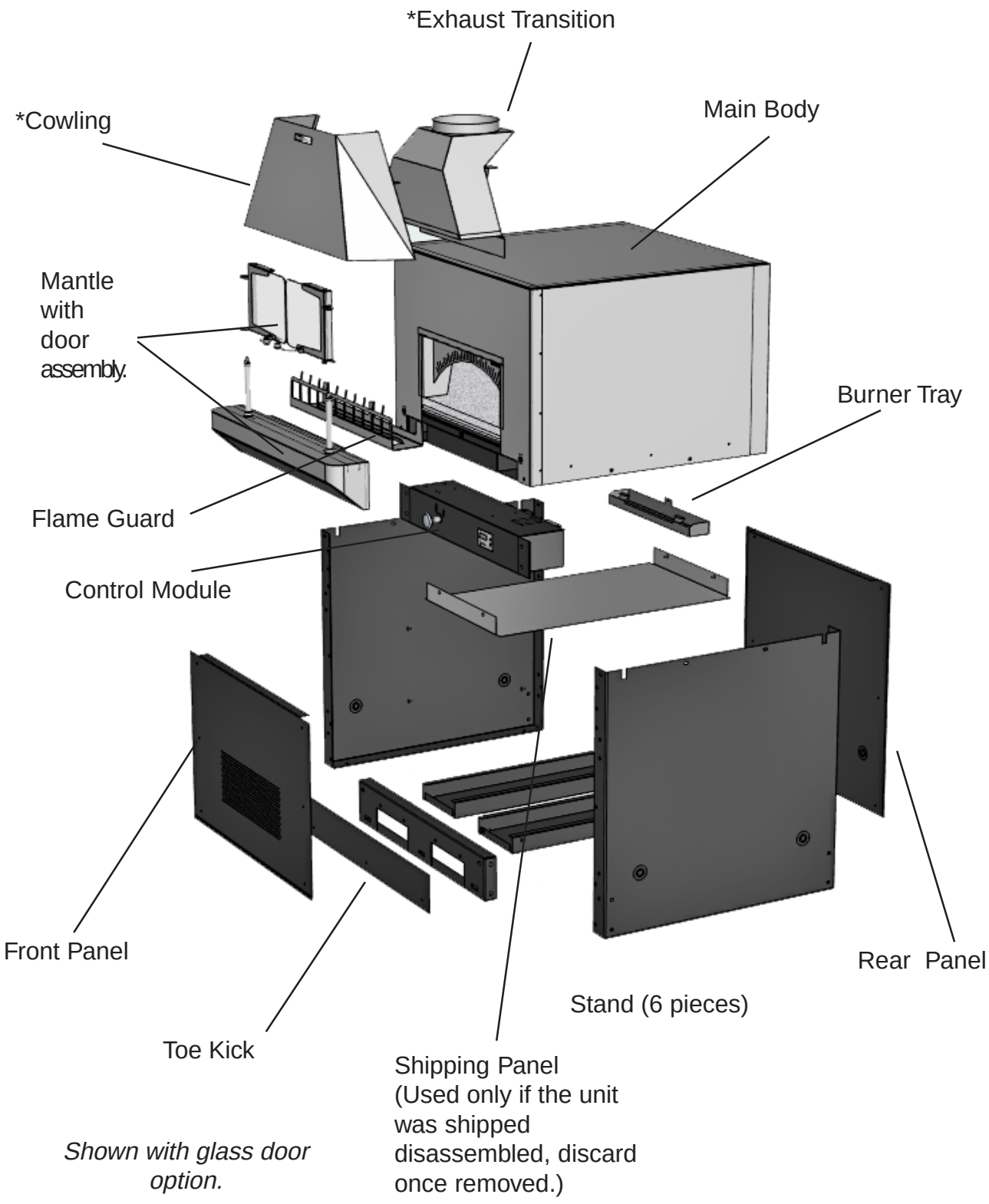
4. Using an appropriate hoist or lift, the main body may now be tilted (on its back) onto a pallet jack or suitable dolly. The main body can now be moved through a narrow doorway etc.



DANGER:
Never attempt to move the unit in this manner on any type of incline or sloped floor.

Continue to the exploded diagram and assembly/reassembly instructions.

EXPLODED PARTS VIEW



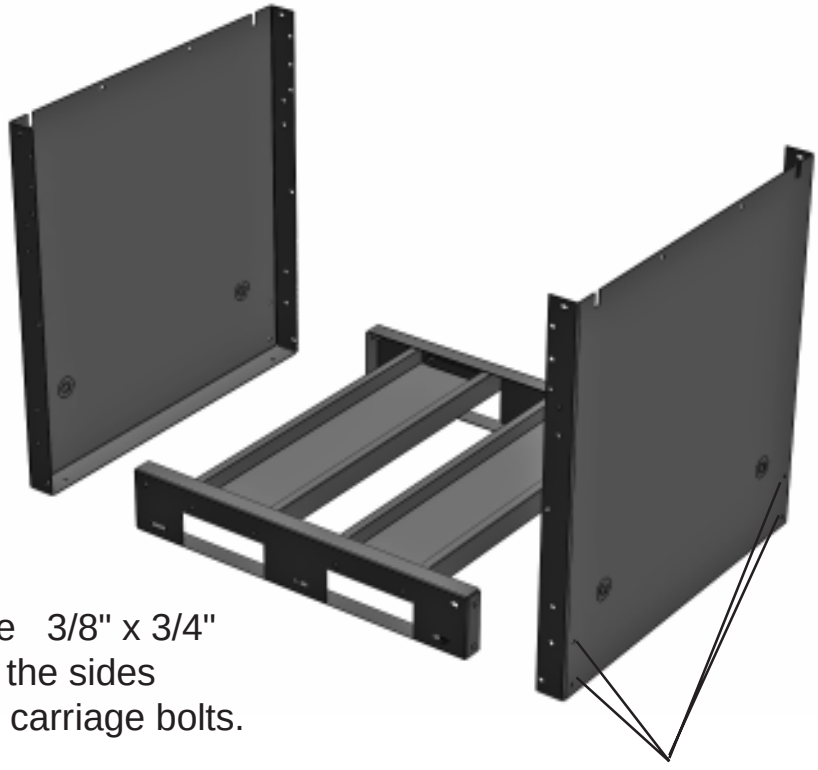
Shown with glass door option.

*Used only on "EXternal Transition" models.

All parts shown above and provided with the unit(except the shipping panel) MUST be installed to ensure the safety and proper operation of the appliance.

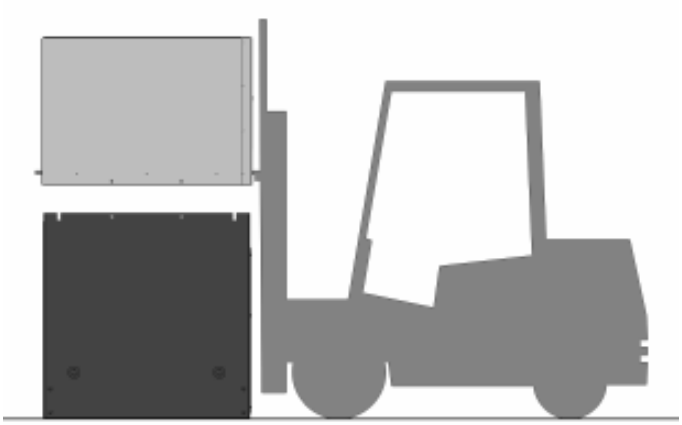
Follow these instructions only if the appliance was shipped disassembled.

1. Use the 3/8" x 1"carriage bolts to assemble the stand on a level surface. Be sure to use the washers provided and to tighten nuts and bolts securely.



2. On 3030 Models only: Use 3/8" x 3/4" long carriage bolts to attach the sides instead of the 3/8" by 1"long carriage bolts.

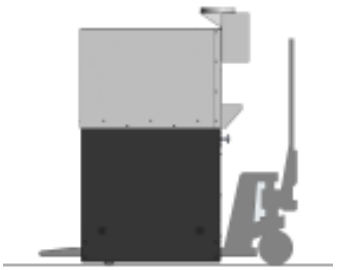
3. Using a forklift, carefully lower the main body on to the stand so that the bolt holes line up. While supporting the main body with the lift, install the 3/8" x 1" carriage bolts. Use the washers provided and tighten all nuts securely. Be sure to use the forklift pockets when lifting the main body. Bistro 3030 models - forklift pockets are on the front only and do not extend all the way through to the back.

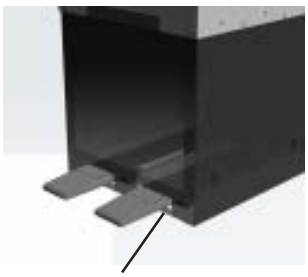


4. After the the main body is bolted to the stand, the unit can be moved into place with a pallet jack using the **LOWER** forklift pockets. If the appliance is to be installed against a wall, leave access to the back until the assembly is completed.

CAUTION

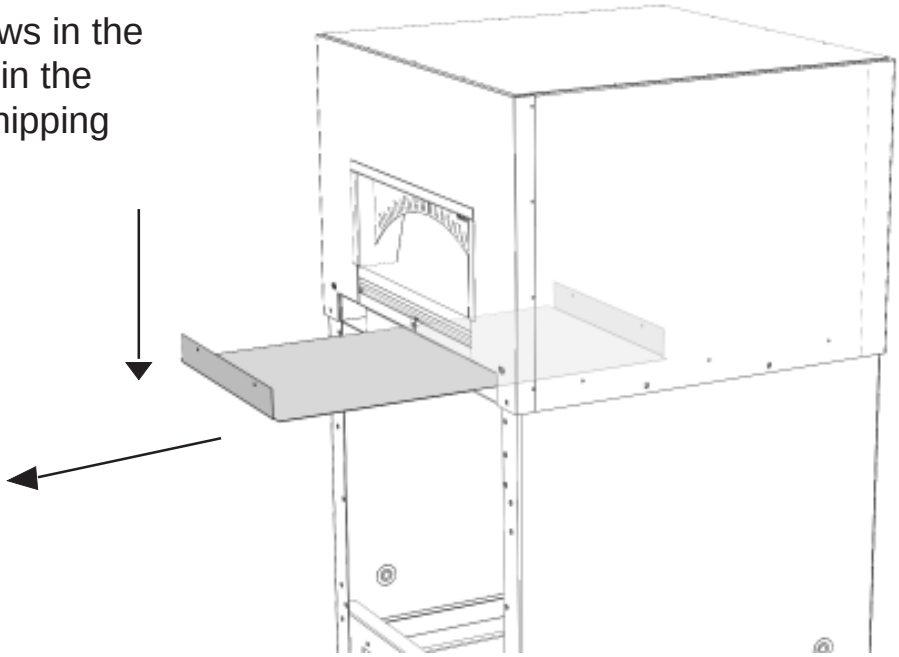
The 3030 model Bistro weighs app. 850 LBS. The 4343 model Bistro weighs app. 1700 LBS.The appliance is very top-heavy. IF THE APPLIANCE TIPS IT CAN CAUSE SEVERE INJURY OR DEATH!! NEVER ATTEMPT TO USE A HAND TRUCK TO MOVE THE APPLIANCE!! A pallet jack should ONLY be used on a LEVEL FLOOR. A forklift or other suitable means should be employed if the appliance must be moved over an inclined surface. If the installer does not have the equipment or experience required to move the appliance safely, we recommend you secure the services of a qualified rigging company.



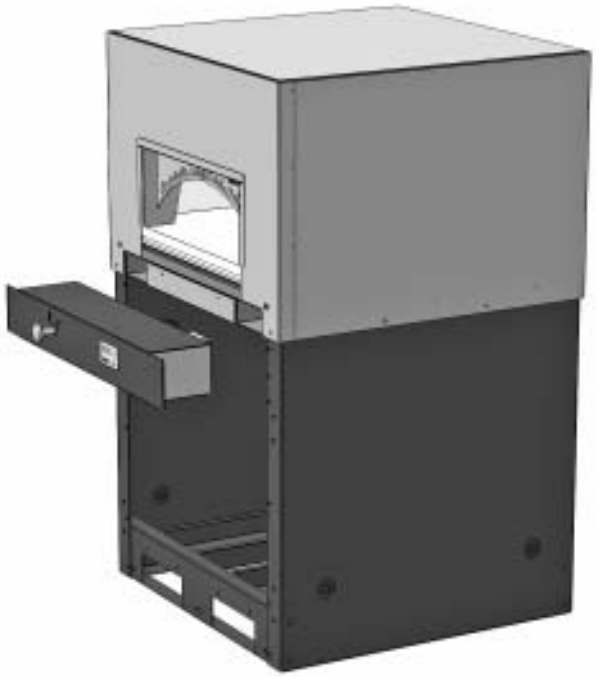


Make sure the pallet jack wheels do not contact the underside of the fork pocket when lifting to avoid damaging the stand.

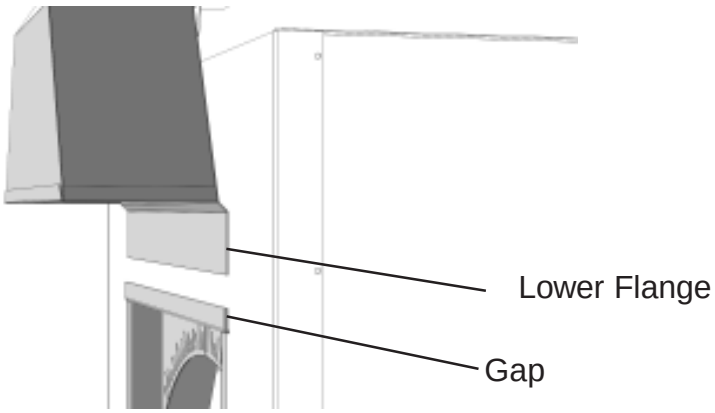
5. Remove the shipping panel from beneath the main body. The shipping panel is secured with 2 screws in the front, and 2 screws in the back. Discard the shipping panel.

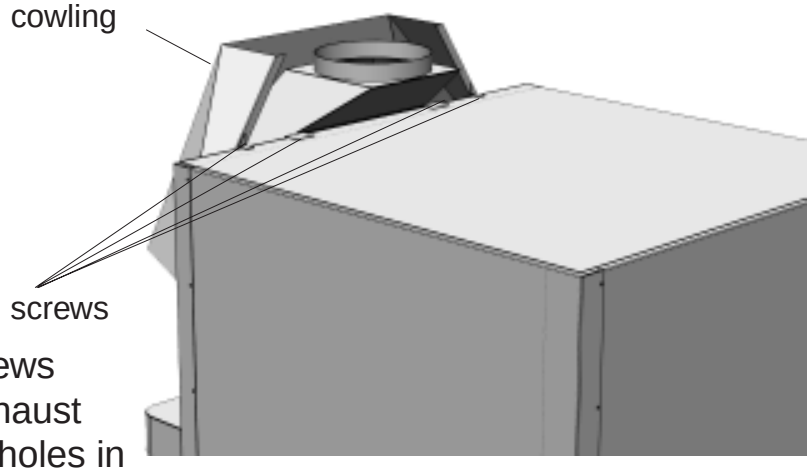


6. Attach the Control Box using 4) 1/4-20 screws. The control box should be oriented so the knob is on the left side of the control box.

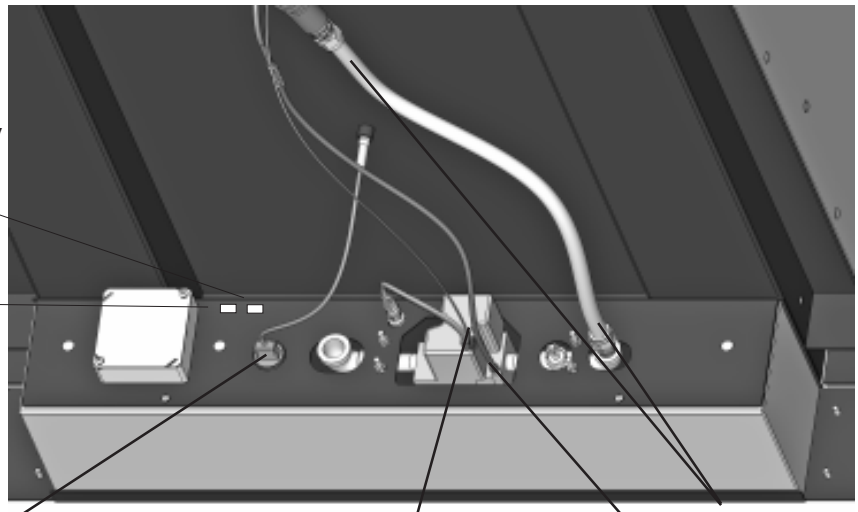


7. Steps 7 and 8 pertaint to 'External Transition' models only. Standard models have the 8 or 10 inch flue collar built into the top of the oven-'Internal Transition'. Ifyou have the standard model, proceed to step 9. Place the exhaust transition onto the front of the main body. The lower flange should slide into the gap across the top of the doorway. Make sure the exhaust transition is centered over the doorway.

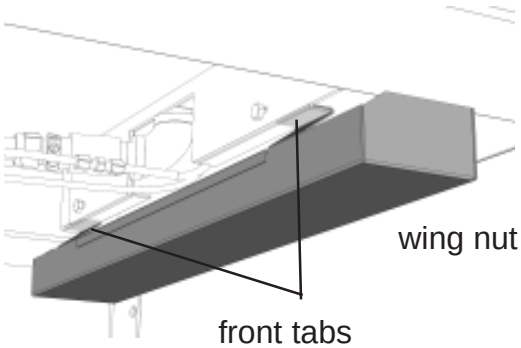


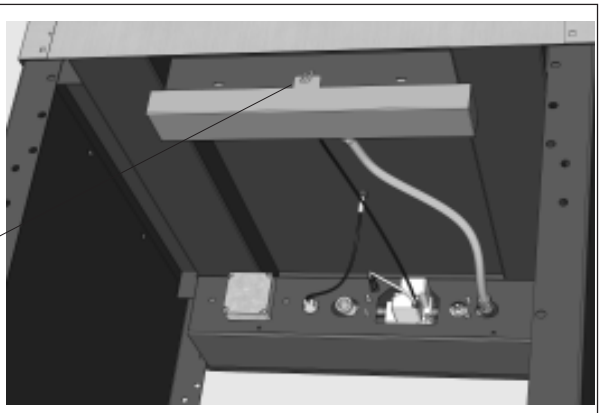


8. Use the self -tapping screws (provided) to secure the exhaust transition and cowling. The holes in the top of the main body have been pre-drilled.

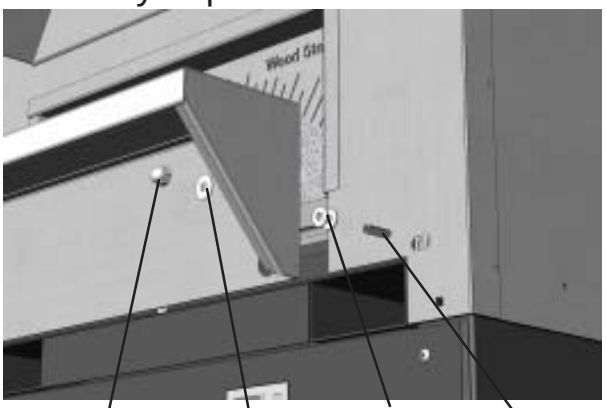

Make remote relay connection to timer here.
Temp Limit plugs in here
Plug in thermocouple wire here.
SV-2 Gas Valve. Plug in igniter wires from the burner here.
Use flexible gas pipe provided to connect the burner.
Attach flexible pilot tube here. Tighten the fitting firmly.

9. Connect burner assembly components and thermocouple at the rear of the control box.





10. Install the burner tray. Slip front tabs of the burner tray over the lip of the burner while the rear tab of the burner tray slips over the threaded stud at the back of the burner. Install the wing nut onto the stud and tighten to secure the burner tray in place.

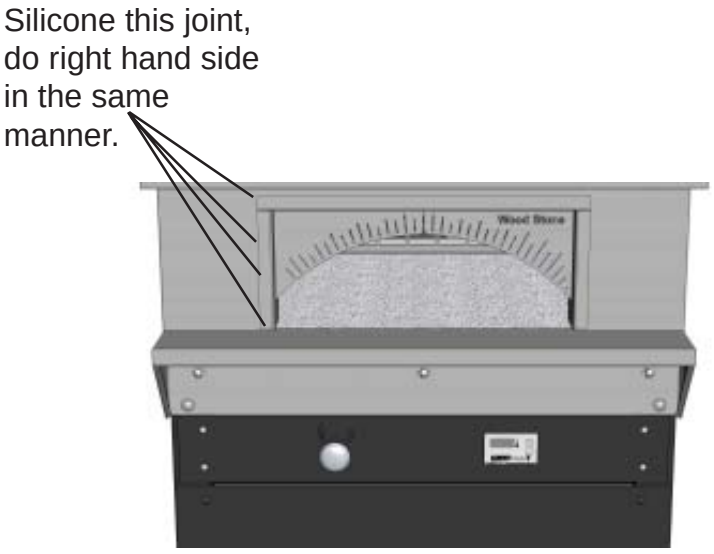


If your Bistro includes the optional glass doors, please go to the next page.

11. Install the mantle. Install the 3 threaded studs into the clips on the front of the main body. Slide 2 spacer washers over each stud.Slide the mantle over the studs, then slip a stainless steel washer onto each stud. Install and tighten the cap nuts securely.

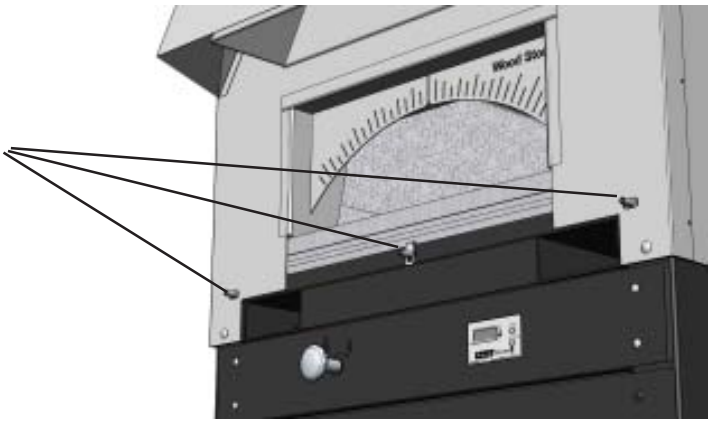
If the Bistro has been supplied with a granite mantle, affix the granite slab to the mounting bracket using a generous amount of the adhesive provided.

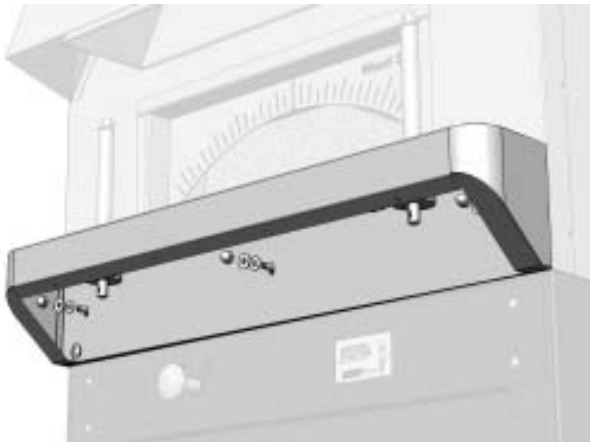
12. Run a bead of silicone (provided) along the joint between the sides of the doorway and the front face, and between the mantle and the front face as shown in the drawing.



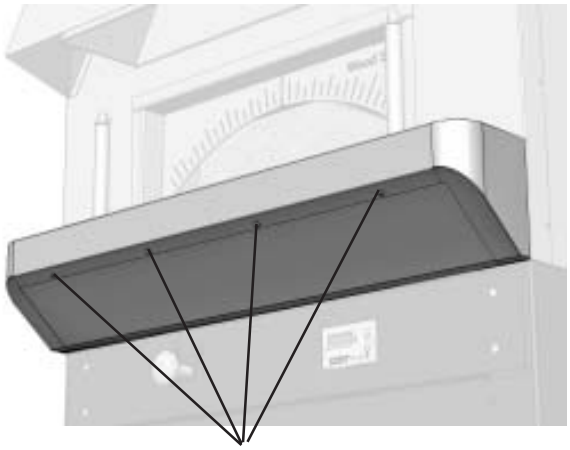
Installing the Door Assembly

a)Install the 3 threaded studs into the clips on the front of the main body. Slide 2 spacer washers over each stud.



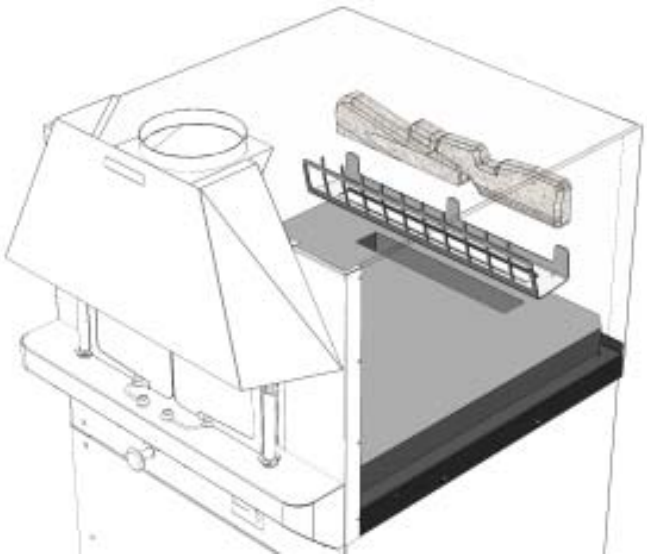


b)Slide the door assembly over the studs, then slip a stainless steel washer onto each stud. Install and tighten the cap nuts securely.



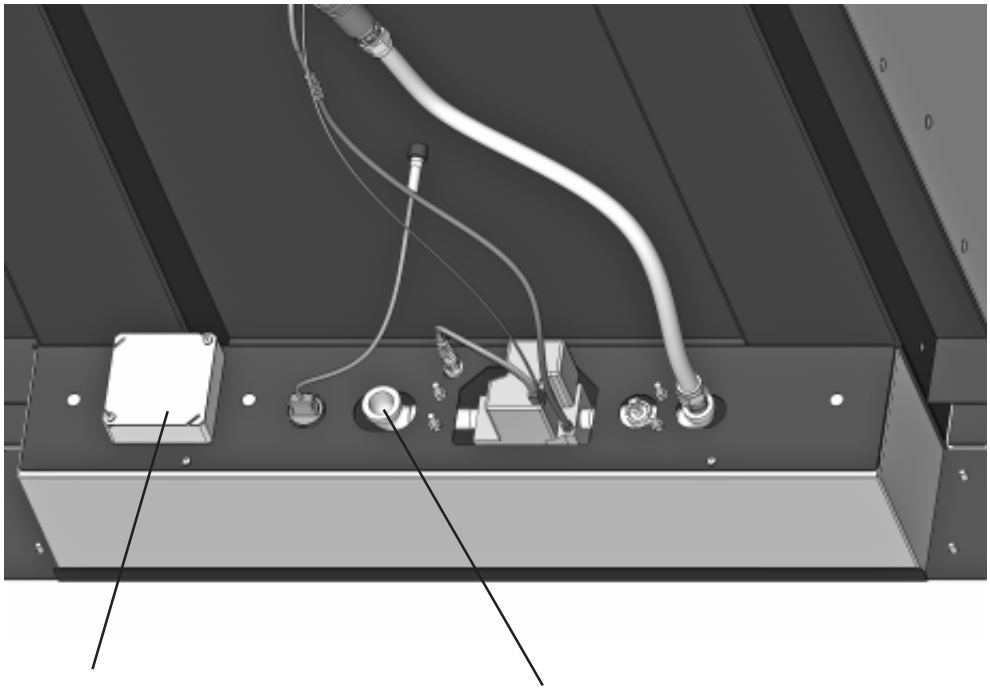
c). Install the door assembly cover plate and secure with the sheet metal screws provided.

13. Reinstall the burner guard, and optional logset if supplied. The lower tab of the guard fits into the front of the burner opening. The logset pieces fit onto the studs on the burner guard, behind the opening in the guard, so the logs sit at the rear of the burner opening.



Continued on following page.

14. Make utility connections, at the rear of the control box. Gas and electrical connections must comply with all relevant national and local codes,and in a manner acceptable to the authority having jurisdiction.



Make the 120vac electrical connection to the terminals in this junction box.

Connect the incoming gas supply to the 3/4 inch NPT (female) gas inlet.

Knockouts are provided on the sides of the stand for the incoming gas and electrical supplies. If necessary, holes may be drilled in the back panel for the incoming gas and electrical. Gas and electrical supplies should be routed in such a way that they do not interfere with the removal of the the burner, or block the access to the space under the appliance for service. The area beneath the burner needs to be kept clear of conduit and piping to allow for removal of the burner for service. **The rear panel must be installed!**
A 3/4 inch full-flow gas shut-off valve should be installed on the gas supply near the appliance in such a way that it is readily accessible.

This appliance must be electrically grounded in accordance with local code, or in the absence of local code, with the national electrical code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

If the appliance was supplied with a power cord, it must be plugged into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.
An electrical diagram is provided inside the bottom cover of the control box, and at the end of this manual.

The installation must conform with local codes, or in the absence of local codes with the National Fuel Gas Code, ANSI 223.1, Natural Gas Installation Code, CAN/CGA-B149.1, as applicable. The appliance and its individual shutoff valve must be disconnected from the gas supply piping

The incoming gas supply pressure must not exceed 1/2 psi (14 inches WC). If the incoming gas pressure exceeds 1/2 psi, an external gas regulator must be installed in the supply line. If the supply pressure is less than 1/2 psi, no external regulator is required.

The installer should bleed any air out of the gas line supplying the appliance. All gas connections and fittings on the appliance should be leak checked with an approved soap solution.

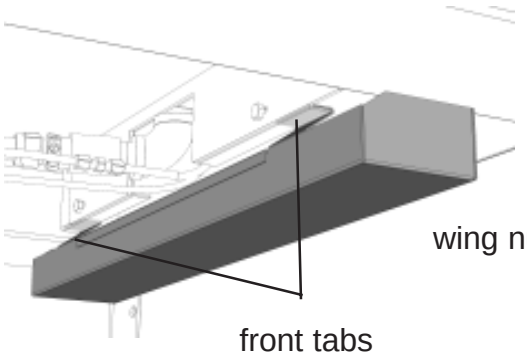
15. Checking the burner manifold pressure. The burner manifold pressure has been set at the factory, however it should be checked by the installer. The pressure should be checked at the outlet tap on the Honeywell gas valve, located on the back of the control box. Once the manometer is connected, turn the appliance on and use the flame height knob to adjust the flame to its maximum height. Then check the manifold pressure.

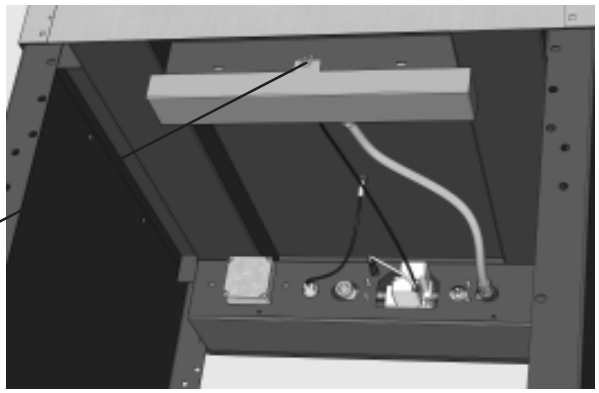
Natural Gas (NG) 4343 and 3030 Models- 4.5" WC
Propane (LP) 3030 models-7"WC Propane (LP) 4343 Models-9" WC
This information can also be found on the data plate located on the rear of the control box.

16. Install the rear panel, front panel, and toe kick using the 1/4-20 screws provided. The front panel must not be covered, so as to allow access for service to the burner, gas, and electrical components. The appliance should be bolted to the floor using the holes provided at the base of the stand.

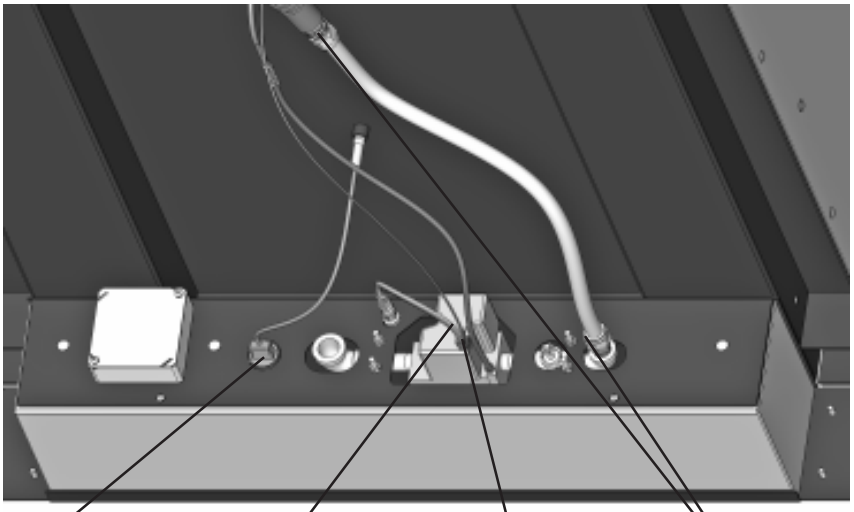
If you need to disassemble the appliance to move it through a narrow door or passageway...

1. Remove the burner tray from beneath as shown in the diagram. Remove the wing nut at the back and push the tray to the rear to remove it.





2.



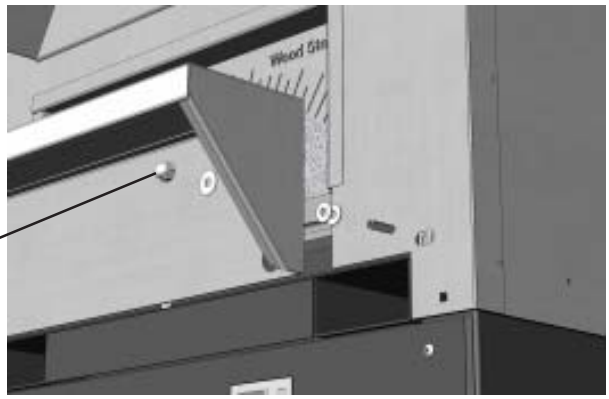
Unplug thermocouple wire and coil it to prevent damage while moving the main body.

Unplug igniter wires and coil them up and tuck them into the burner.

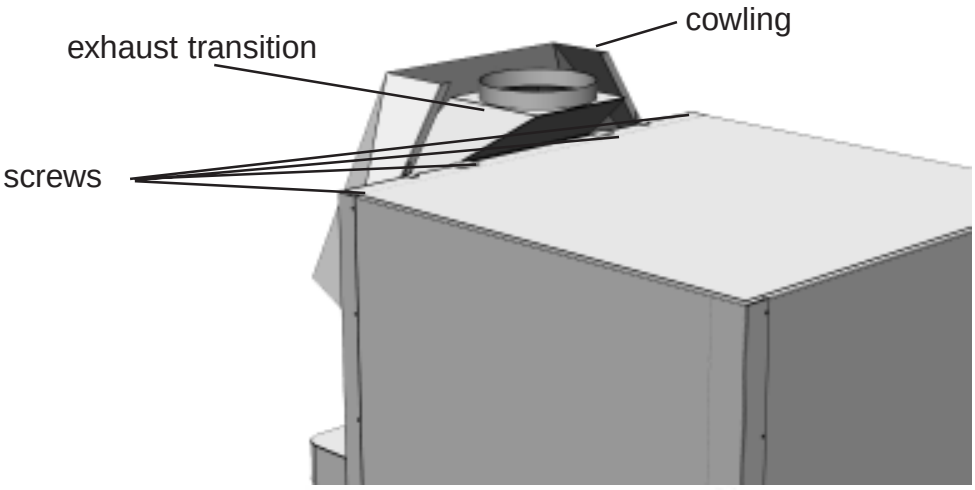
Disconnect pilot tube at the gas valve and at the union. Carefully bend the remaining length of tube from the pilot up inside the burner assembly to protect it.

Remove the flexible gas connector.

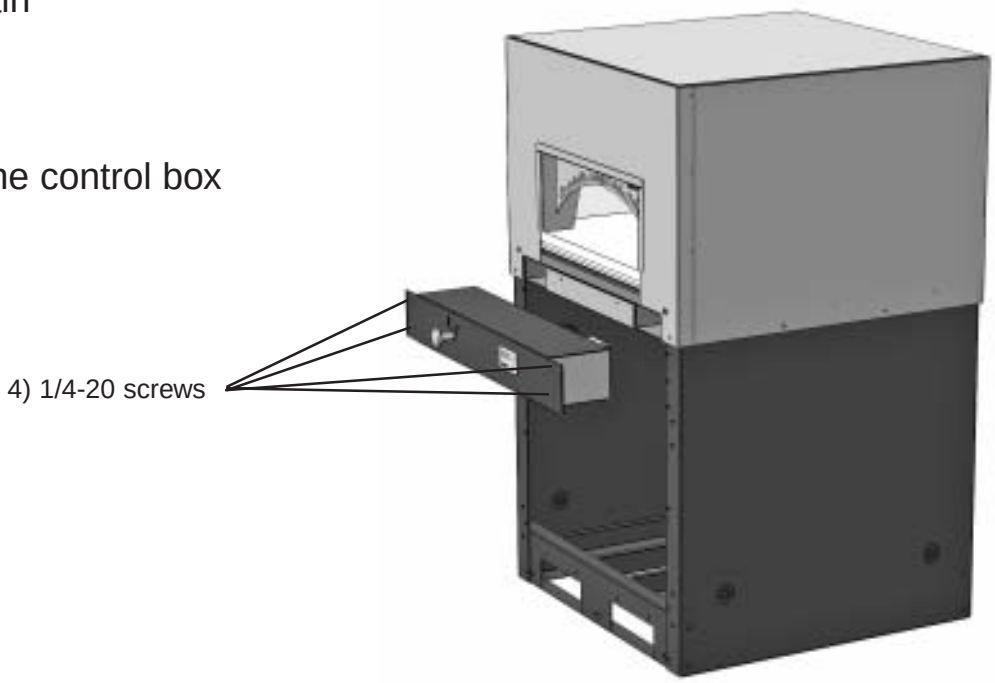
3. Remove the three cap nuts that hold the mantle in place, and remove the mantle. It may be necessary to cut the silicone at the joint between the mantle and the main body. If the oven has the optional door assembly installed,remove the door assembly.



4. (External Transition models only). Remove the cowling and exhaust transition by removing the screws from the top of the main body.



5. Remove the control box as shown.



6. Using the upper forklift pockets support the main body with a forklift or other suitable device. Remove the bolts that attach the main body to the stand. Lift the main body off of the stand and place it on blocks as shown in **Step 1** on Page 7.For Bistro 3030 models - forklift pockets are on the front only and do not extend all the way through the main body. Disassemble the stand if necessary. Follow the instructions on Page 7 for tilting and moving the main body. Follow the assembly instructions on Page 10 to reassemble the appliance.

VENTING

All of the combustion products and cooking vapors from the WS-BH-4343-RFG and WS-BH-4343-RFG-W pass through the 10-inch diameter flue collar (8" for the WS-BH-3030-RFG), located atop the exhaust transition. The appliance can be connected to a power ventilated chimney, or placed under a hood. The WS-BH-4343-RFG-W models may burn up to 3 lbs. of wood per hour and must be vented as a solid fuel burning piece of equipment.

The following are the manufacturer's recommendations for venting the Wood Stone Bistro. **It is never appropriate to use "B vent" in any part of an exhaust system connected to a Wood Stone appliance.** All ducting material must be manufactured to the specifications of a grease duct. Due to the possibility of sparks entering the duct, exhaust systems serving SOLID-FUEL equipment SHOULD NOT be combined with exhaust systems serving other (non-solid-fuel) cooking equipment.

There are two options:

1. A Listed building heating appliance chimney, also listed as a grease duct connected directly to the appliance flue collar and provided with a power ventilator listed for restaurant appliance exhaust and rated for operation at a minimum of 300 degrees F. Use a stack or curb mounted fan. **Wood Stone does not recommend the use of an in-line fan.** A single wall chimney/duct connector (of unspecified length) may be used to connect the appliance to a listed building heating appliance chimney also rated as a grease duct. Any single wall ducting should be a minimum of 0.044" stainless steel or 16 ga. mild steel (0.055") and must maintain a minimum of 18" clearance to combustibles.

2. Wood Stone offers eyebrow-type hoods designed specifically for Wood Stone by Gaylord Industries.

Wood Stone appliances should be vented in accordance with NFPA 96, UL 103 and/or all pertinent national, regional and local codes concerning such appliances; *check venting plans with the authority having jurisdiction before proceeding with installation.*

INITIAL STARTUP

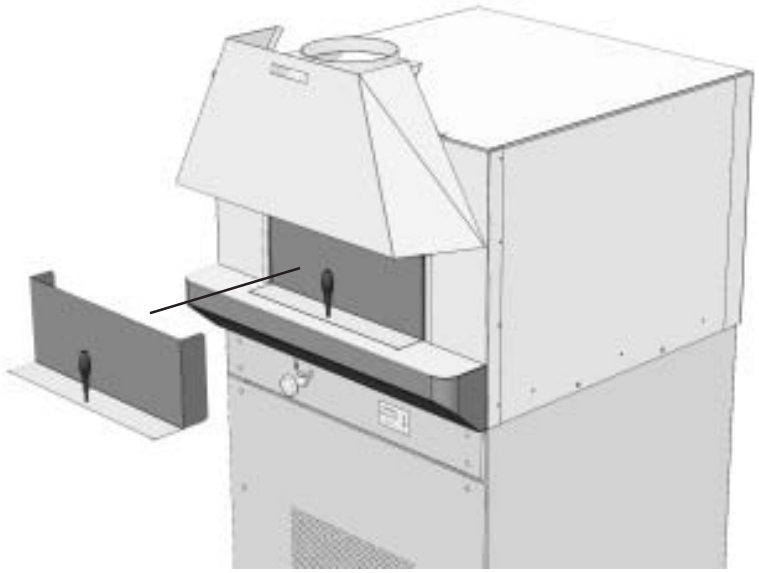
Never operate this appliance with the stainless steel night door in place!! The door is for heat retention only, and should only be used when the unit is turned off!!

FIRST DAY

1. Make sure main gas supply is on (valve parallel with gas line).
2. **Push I/O button on controller.** It may take a while for the gas to purge all the air from the gas lines.
3. Once the burner ignites, make sure the flame is at its lowest setting. Operate at this setting for about 4 hours.
4. After 4 hours, raise radiant flame to 25% (~ 5-inch flame), hold this setting for 4 hours.
5. After 4 hours at 25% flame, raise to 50% flame and hold for another 4 hours. The burner can be left at this setting all night.

The night door should be used ONLY when the unit is turned off.

Night Door →



If your Bistro is equipped with the optional glass doors, you may run the appliance with the glass doors closed.

SECOND DAY

1. Turn the unit on and adjust the flame to about 50% flame height; hold this setting for 2 hours.
2. Turn the radiant flame(s) to 75% height until the desired cooking temperature is achieved.

General Daily Operation

The floor temperature is displayed on the controller readout

END OF THE DAY

Push I/O button, all gas will go off, *even the pilot.* When the unit is turned off, use the night door to help retain heat. The night door is placed into the doorway of the cooking chamber.

BEGINNING OF THE DAY

Make sure the night door is removed. Push I/O button and turn the radiant flame to its highest setting. *You should reach the desired cooking temperature within two hours, however warm-up may take longer if the floor has cooled to room temperature.* Use the flame height knob to control the amount of heat in the cooking chamber.

CLEANING

1. As needed (twice per hour), use the floor brush to sweep stray food debris to the doorway,where it can be easily removed with a dough cutter or spatula.
2. As needed, swab the deck using a damp (not wet) rag wrapped around the floor brush.

BURNER TRAY

At 6 - 12 month intervals, depending on the amount of usage, the tray beneath the burner should be removed and emptied of any accumulated debris. To remove: unscrew the wing nut at the back of the burner tray. See diagram on page 14. There should be very little debris in the tray when the appliance is being operated properly.

FIRE PLACEMENT - WS-BH-4343-RFG-W models only.

Up to 3 LBs. of wood may be burned in the WS-BH-4343-RFG-W-(NG or LP) models only. The wood fire is built in the cooking chamber, and must be located to the side and away from the gas burner in the rear. DO NOT use the gas burner to light the wood fire as this may cause damage to the burner. Make every efffort to keep ash and debris away from and out of the gas burner. Dispose of ash in a fire proof container. The fire proof container should be stored in a safe area, clear of combustible construction and materials until it has completely cooled.

Cooking Chamber
Wood Stone recommends the use of a brass bristled brush for sweeping aside excess food particles that will accumulate on the floor of the cooking chamber during use. **The floor can be cleaned with a damp rag. DO NOT USE ICE OR EXCESSIVE WATER ON THE FLOOR; THIS IS TO PREVENT THERMAL SHOCKING OF THE STONE.**

There is a stainless steel burner guard to prevent food from falling on and thereby obstructing the gas orifices of the radiant flame. ***If food gets into the radiant flame well and the flame is visibly obstructed, turn the appliance off immediately, and call for service.*** **DO NOT USE THE RADIANT BURNER WELL AS A DUMP FOR DEBRIS OR TRASH INCINERATION; MAKE EVERY ATTEMPT TO KEEP DEBRIS FROM DROPPING INTO THE WELL.**

Exterior
All painted and stainless steel surfaces should be cleaned as necessary using an approved mild detergent, hot water and a soft cloth or sponge. Stubborn residues may be removed using a nonmetallic scouring pad. **When scouring stainless steel surfaces, scrub with the grain of the metal to prevent scratching.**

Glass doors
The glass doors may be removed for cleaning. Carefully lift up on the door section to remove it. Do not use abrasive scouring pads or cleaners on the glass.Use a cleaner designed for carbon and soot removal that is suitable for use on glass surfaces and follow the manuafacturer's instructions. These cleaners may be available at a local hardware store or fireplace shop. Do not allow the cleaner to come into contact with the ceramic floor surface.

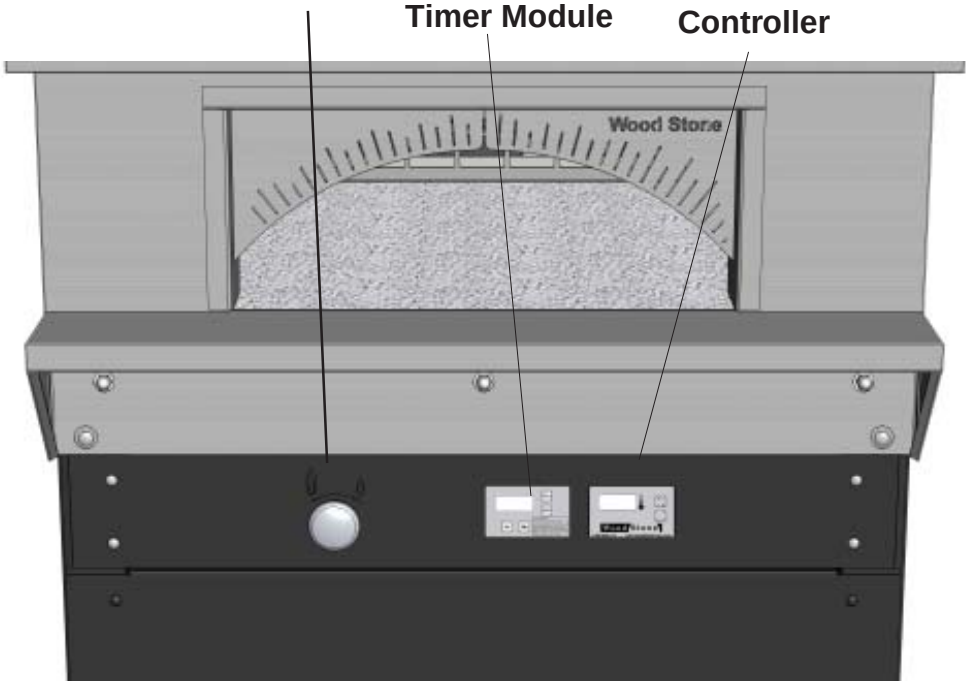
THERMAL CLEANING
If the appliance is operated at low temperatures (below 525 degrees Fahrenheit), you may notice a buildup on the floor. Note that this floor buildup may be perceived as the floor flaking away. If you operate the unit below 450 F you may also notice some buildup on the interior walls and/or ceiling of the cooking chamber. To remove any buildup that has accumulated, simply turn the radiant flame to its highest setting. Monitor the floor temperature displayed on the controller. When the floor reaches 650 degrees Fahrenheit, lower the flame slightly so as to maintain the floor temperature near 650 degrees for 1 to 2 hours. Heavy accumulations may require more time. Heavy accumulations on the floor may require some additional scraping with a utility peel or a floor scraping tool. Once the floor appears clean, allow the appliance to return to normal operating temperatures and continue normal operation.**Remove all utensils and tools from the cooking chamber before thermal cleaning.**

Temperature Units - press and hold to switch between Fahrenheit and Celsius.

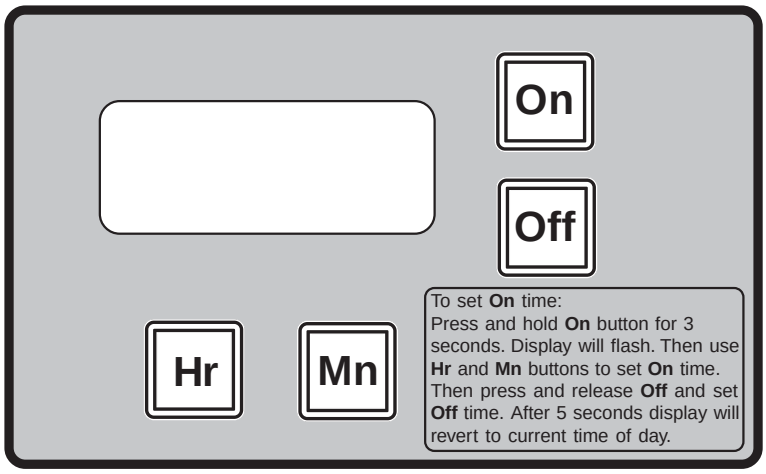
ON/OFF button - press to turn appliance on and off.

Hearth Temperature - The hearth (floor) temperature will be displayed here. Display will read 'LO' when the temperature is below 100 F.

Flame Height Control Knob
Use this knob to raise/lower the flame to control the temperature of the cooking chamber.



See following page for Timer programming instructions.


On
Off
Hr
Mn
To set **On** time:
Press and hold **On** button for 3 seconds. Display will flash. Then use **Hr** and **Mn** buttons to set **On** time. Then press and release **Off** and set **Off** time. After 5 seconds display will revert to current time of day.

Clock/Timer Programming

NOTE: If an exhaust fan is installed on the oven ventilation system, it must be interlocked to the oven. An unsafe condition will result if the oven is programmed to start automatically without the exhaust fan running. If an exhaust fan is installed it must be running whenever the oven is turned on. See page 30 for interlock diagram.

A) Initial power up/clock set up for correct time

When the oven is connected to power for the first time or after a power outage lasting more than several hours, it will be necessary to re-set the time on the clock, which will be flashing AM 12:00.

Press and hold both the Hr (hour) and Mn (minute) buttons together for 3 seconds until the display starts flashing rapidly. Now use the Hr and Mn buttons to set the correct time of day. After making the adjustment, wait 5 seconds for the display to stop flashing. The time is now set.

B) Programming “on-off” timer mode

When setting the timer, it is necessary to program both and “ON” start time and “OFF” stop time. To set the timer, press and hold the “ON” button for 3 seconds, until the display shows PM 0:00 and the clock face icon appears and flashes in the display. Use the Hr/Mn buttons to set the “ON” time. Then press and release the “OFF” button and the display will show 0:00, then show the previously set “ON” time. Use the “Hr/Mn buttons to set the “OFF” time. After the “OFF” time is set, wait 5 seconds and the display will show the current time of day, and the clock icon will come on, indicating the timer is set and active.

The timer function can be canceled by holding both the ON and OFF buttons down for 5 seconds, until the clock icon disappears.

The “ON and OFF” settings can be reviewed by holding the respective button for 5 seconds. The time will be displayed for 5 seconds and then revert back to the current time of day.

C) Timer mode operation

When the timer is programmed for ON/OFF mode operation (see “B” above) and the time of day reaches the programmed “ON” time, the oven controls will be switched on and the clock face icon will flash until the off time is reached, at which time the clock face icon will go off.

If the oven is turned on manually while the timer is set, the clock face icon will start flashing, indicating the “off” function is still enabled, and the oven will still shut off at the preset time.

If the oven is manually turned off before the preset time is reached, the preset time will be overridden and the clock face icon will go out.

D) Minute (count down) timer operation

To set the count down time, press and hold either the **Hr** or **Mn** button for 5 seconds. The display will start flashing 0:00. Use the Hr and Mn button to set the desired count down time. The display will continue to flash the count down time. To start the count down timer, press the “ON” button once. The display will show solid with only the colon flashing at a rate of once per second, showing the timer is running. When the timer counts down to 0:00, the beeper will sound 1 second on and one second off for 30 seconds, then beep once every 10 seconds until the timer is reset by pressing the “off” button, which will silence the beeper and the display will revert to clock mode showing the time of day. The timer function can be canceled by holding the “on “and “off” buttons down at the same time for 5 seconds.

E) Clock/timer operation during a power outage

In the event of a power outage, the clock will continue to display the correct time for several hours. The minute timer may be used during a power outage, but the beeper will not sound. Programmed “on/off” times will remain active unless the programmed “on” time is reached before power is restored, in which case the program will be canceled and the clock face icon will go out. If power is restored before the programmed “on” time is reached, the oven will work normally at the preset times.

If the power remains off for an extended period the clock will eventually turn off (go blank) and will flash AM 12:00 once the power is restored and must be reset per the instructions in section A above.

F) External control

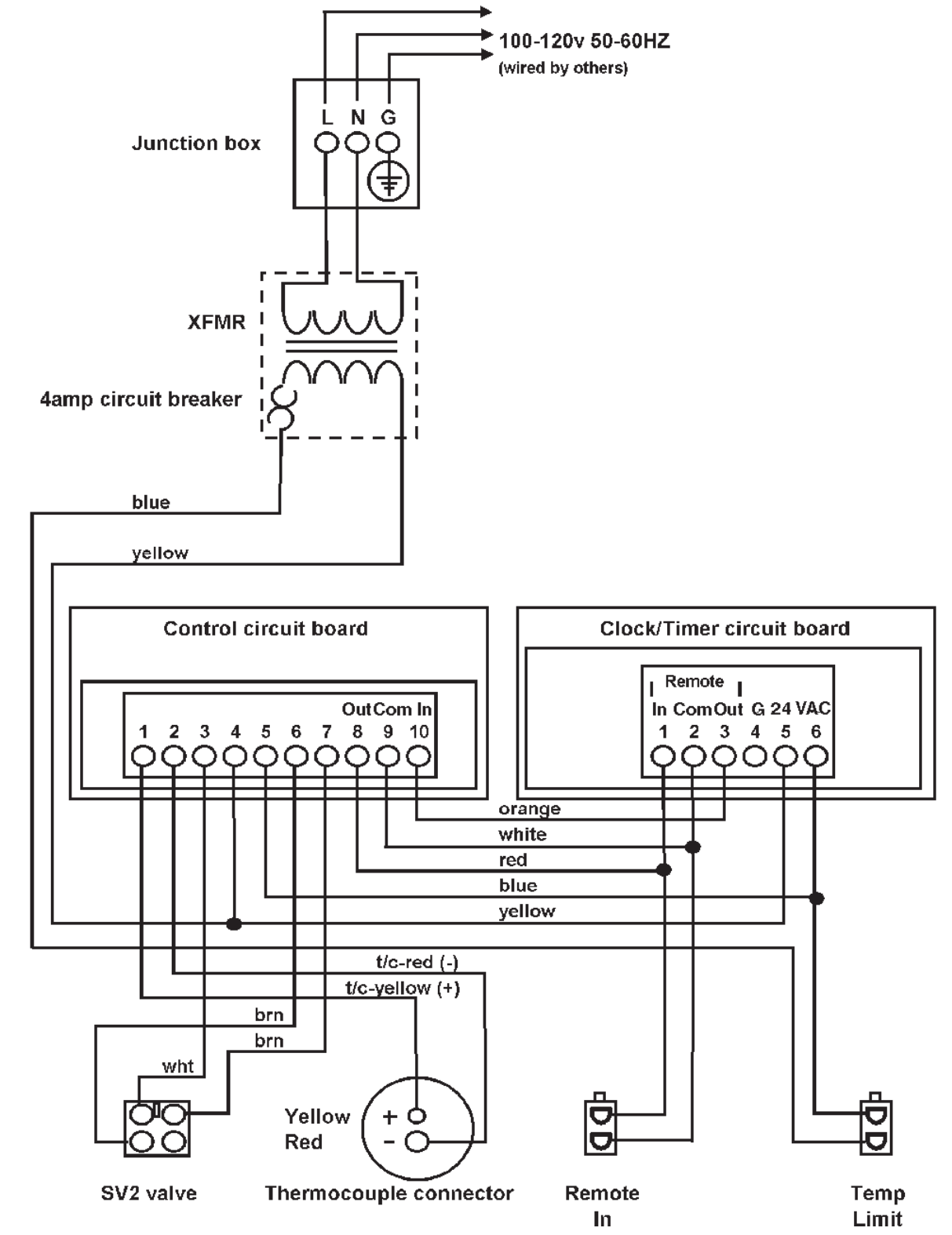
If the oven is turned on manually when the timer is programmed for on/off times, the “on” time will be canceled, but the “off” time will remain programmed and the clock face icon will blink to indicate this. If the oven is then turned off manually the “off” time will be canceled and the clock face icon will go out.

Quick Troubleshooting Guide

Problem	Solution
Controller will not turn on	1.Incoming power turned off. Check breaker or fuse for the circuit supplying the appliance. Check that any external wall switches that control power are turned on. Check that any interlocks external to the appliance are turned on. 2. If control still does not turn on, please contact Wood Stone for assistance.
Flame does not light	1. Is gas supply turned on? Is gas shut-off valve turned all the way on? 2. Debris in burner. Burner may require cleaning. Contact Wood Stone for assistance. 3. Damaged igniter or gas valve. Contact Wood Stone for assistance. If the unit is being started for the first time: Has all air been bled from the gas line? Is the switch onthe SV-2 valve in the ON position? (Valve is locate on the back of the control box, beneath the appliance.
Flame cuts out	1. Debris in burner. 2. Appliance is being run with the night door in place-night door must be removed whenever the unit is turned on. 3.Wind blowing into the cooking chamber, or other venting issues.
Display reads 'OPEN'	1. Thermocouple is not plugged into control box. 2. Damaged thermocouple - call Wood Stone.
Flame and controller turn off. Unit will not turn back on.	High limit device has tripped. Allow the cooking chamber to cool, and then turn the controller back on.

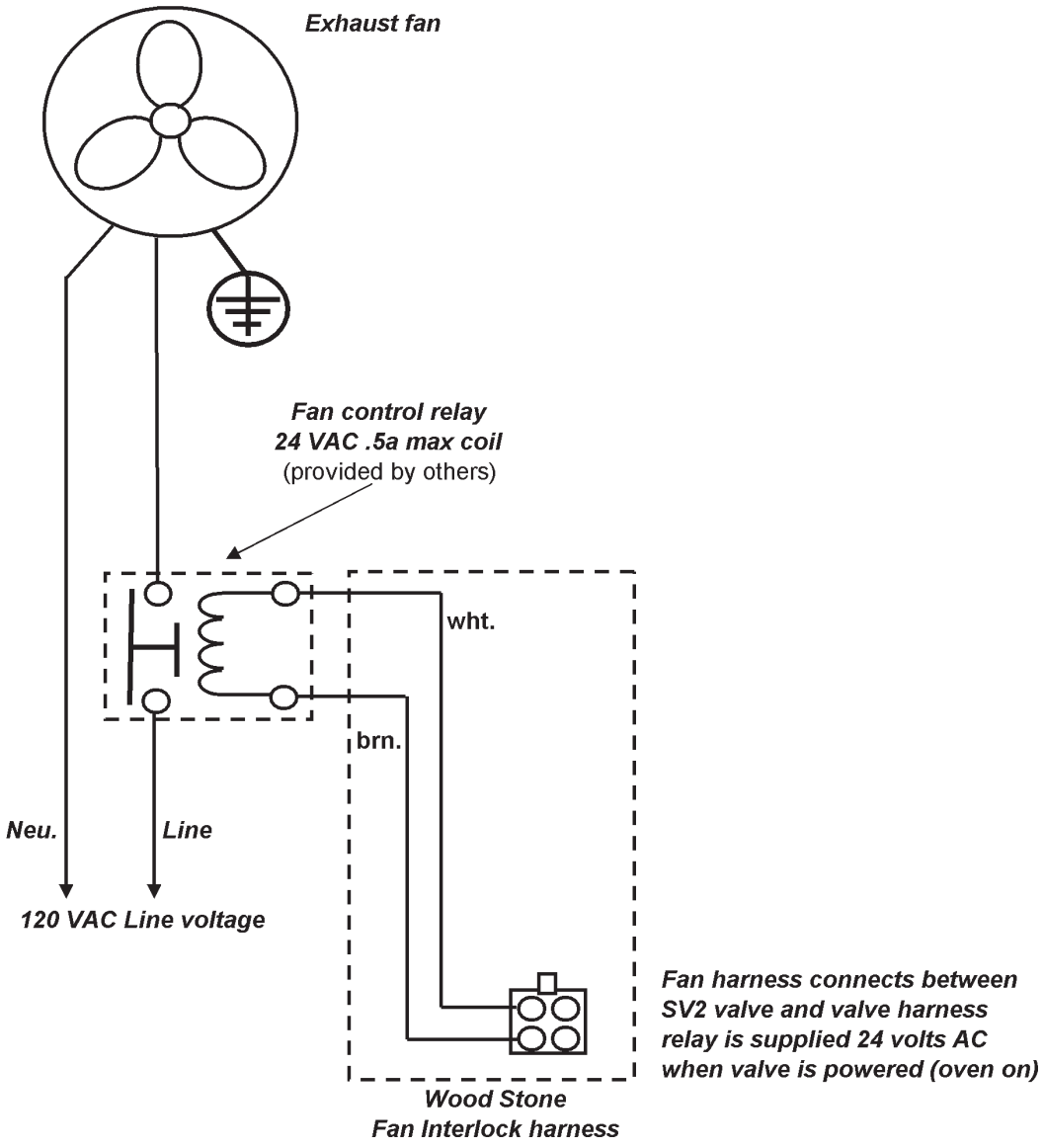
Please contact Wood Stone at 1-800-578-6836 should service be necessary, or if you have any questions about your Wood Stone. Our office hours are 8am to 4:30pm West Coast time, Monday through Friday.

120 V ELECTRICAL DIAGRAM



Wood Stone fan interconnect harness

FIC-1
JMM-10/05



LIMITED WARRANTY

Wood Stone warrants its equipment to the original purchaser against defects in material or manufacture for a period of one year from the original date of purchase, subject to the following exclusions and limitations.

EXCLUSIONS

The warranties provided by Wood Stone do not apply in the following instances:

1. In the event that the equipment is improperly installed. Proper installation is the responsibility of the installer; proper installation procedures are prescribed by the Wood Stone installation manual.
2. In the event the equipment is improperly maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Wood Stone installation manual.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal use or is otherwise not attributable to defect in material or manufacture.
4. In the event that the appliance, by whatever cause, has been materially altered from the condition in which it left the factory.
5. In the event that the rating plate has been removed, altered or obliterated.
6. On parts that would be normally worn or replaced under normal conditions.
7. Normal cracking due to expansion and contraction stress relief in either the dome or floor blocks.
8. ***In the event that pressed log products of any type have been burned in the equipment.***

If any oral statements have been made regarding this appliance, such statements do not constitute warranties and are not part of the contract of sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

LIMITATIONS OF LIABILITY:

In the event of warranty claim or otherwise, the sole obligation of Wood Stone shall be the repair and/or replacement, at the option of Wood Stone, of the appliance or component or part thereof. Such repair or replacement shall be at the expense of Wood Stone with the exception of travel over 100 miles or two hours, overtime, and holiday charges which shall be at the expense of the purchaser. Any repair or replacement under this warranty does not constitute an extension of the original warranty for any period of the appliance or for any component or part thereof. Parts to be replaced under this warranty will be repaired or replaced at the option of Wood Stone with new or functionally operative parts. The liability of Wood Stone on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

TO SECURE WARRANTY SERVICE:

If you claim a defect covered by this Limited Warranty, direct your claim to
Wood Stone Corporation 1801 W. Bakerview Rd. Bellingham, WA 98226 USA Attn: National Service Manager